



EMPSON & CO.
Experience Italy in a Wine glass



Vigna Baragazza Riserva IGT

Vigna Baragazza is a single-vineyard, single-clone Cellar Reserve version of the Pancrazi's Villa di Bagnolo Pinot Noir. It comes from outstanding one hectare (2.47 acres) yielding a mere one ton per acre, with unbelievable concentration, extract and quality. The cool and well-ventilated vineyards benefit from excellent day/night temperature swings and moderate altitudes, favoring slow and even grape maturation. As Monte Ferrato is an extinct volcano, the origins of the soil are volcanic and particularly rich in iron, which is instrumental in giving Pinot Noir its complexity. This particular soil composition is also conducive to the well-balanced flavors and components that characterize Pinot Noir.

Wine exported to: Bermuda, USA, Japan, Canada, Austria

Most recent awards

JAMES SUCKLING: 93

WINE ENTHUSIAST: 92



Winemaking and Aging

Grape Varieties:	100% Pinot Noir
Fermentation container:	Oak Barrels
Length of alcoholic fermentation:	15 days
Type of yeast:	Indigenous
Fermentation temperature:	22-25 °C (71.6--77 °F)
Maceration technique:	Traditional
Length of maceration:	15 days
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	lt 225
Container age:	1st and 2nd use
Type of oak:	French
Bottling period:	March-June
Aging before bottling:	18 months
Aging in bottle:	2 years
Closure:	Natural Cork



Vineyard

Vineyard name:	Baragazza
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Vineyard location:	From the Villa di Bagnolo vineyards below the Monte Ferrato Mountain
Vineyard size:	1 hectare (2.5 acres)
Soil composition:	Shale and clay
Vine training:	Guyot
Altitude:	0-150 meters (0-492 feet) above sea level
Vine density:	1,620 vines per acre
Yield:	1 kg per vine
Exposure:	Southern
Years planted:	1997-1998
Age of vines:	20 years old
Time of harvest:	August
First vintage of this wine:	2000
Total yearly production (in bottles):	2,000



Tasting Notes and Food Pairings

Tasting notes:	Crimson with ruby hues, intense, persistent bouquet of red berries, balsamic notes and nuance of vanilla confirmed on the palate; characteristic aromas of the cru: blackberry, plums, subtle mint and tea; incredible concentration and voluptuousness, firm,
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Great with pasta and risotto as well as meat.
Aging potential:	15-25 years
Alcohol:	Alc. cont. 13.5% by vol.

Winemaker:

Niccolò D'Afflitto

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